

The Pig and Butcher

Christmas Feasting 2020

£52.50 per person

Our feasting menu explained: Choose either one or two dishes from the mains and puddings for the whole party to share. If two dishes are chosen the split will be made 50:50 or in the event of an unequal split, in favour of your preferred option.

Snacks for the table

Pork crackling & Bramley apple sauce

Quicke's cheddar cheese straws, tomato & smoked garlic chutney

Chicken & rosemary salt puffed spelt

Starters - The Board to share

Pig & Butcher Scotch egg, potted duck, citrus cured Shetland salmon, Welsh rarebit, devils on horseback, onion marmalade, house pickles, crispbread & soda bread

Main course - Choose up to 2 dishes for the whole party to share

Free range Cotswold Bronze turkey breast rolled with maple cured bacon, cranberry compote, sage & chestnut stuffing

Honey glazed Paddock Farm Tamworth ham, parsley sauce, crushed celeriac & Bramley apple

Slow roasted Herdwick lamb leg, heritage beetroots & green sauce

Braised Native breed beef, bone marrow, caramelised onions & Portobello mushrooms

All served with gravy, roast potatoes, heritage carrots & sprout tops

Dessert - choose up to 2 dishes for the whole party to share

Christmas steamed pudding, brandy butter & clotted cream

Clementine, hazelnut & dark chocolate pavlova

Apple, pear & almond crumble, date ice cream & custard

British cheeseboard (supplement £5 per person)

Selection of three British farmhouse cheeses, quince paste, celery, pickled walnuts & oatcakes